



CONSTANTIA UITSIG

Unwooded Chardonnay 2020



Tasting notes

An abundance of green melon, juicy red apples and lemon zest on the nose prepares you for what's to follow.... a yeasty texture coupled with a lively, concentrated palate of apple, fresh tangerine and moreish complexity, leading to a superbly long finish.

Vinification

Grapes are harvested in the early hours of the morning to ensure cool fruit. The juice is treated oxidatively without any skin contact. Free run juice is settled overnight to allow bitter phenols to settle out after which the clear juice is racked to stainless steel tanks. Two different fermentation temperatures are maintained during fermentation; ensuring a complexity of flavours. After fermentation, the wine is left on the lees for a few months. This extended time on the dead yeast cells adds mouthfeel and complexity to the wine.

Technical details

12.8 Vol %
1.4 g/l Residual sugar
5.4 g/l Total acidity
3.6 pH